

## Anthilia 2021



***The Contessa Entellina estate:*** Where Donnafugata began

***The classic of Donnafugata appreciated worldwide. The 2021 vintage is characterized by a fresh and fragrant bouquet with fruity and floral notes. A very versatile wine, ideal with fish and vegetarian first and second courses.***

**PRODUCTION ZONE:** south-west Sicily, Contessa Entellina estate and neighboring areas.

**DENOMINATION:** Sicilia Doc White

**GRAPES:** Lucido (synonym for Catarratto), the predominant variety; the blend is complemented by other autochthonous and international varieties.

**TERRAINS AND CLIMATE:** altitude from 200 to 600 m a.m.s.l. (656- 1,312 ft); hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc) and total limestone from 20 to 35%. Mild winters with little rainfall. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

**VINEYARD:** VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 10 buds per plant. Density 4,500 - 6,000 plants/hectare (1,822-2,429 an acre), with yields of 8.0 - 9.0 tons/ha (3.2 - 3.6 tons/acre).

**VINTAGE:** at Contessa Entellina 615 mm of rain were recorded in the 2021 vintage, a figure slightly below the average\* of 645 mm of this area: rainfall was concentrated in winter, particularly in February and March, while spring was dry; in this season the delicate phases of flowering and fruit set took regularly place. At the end of June there was a peak of heat which slowed down the vegetative phase of the plants, which was later compensated by lower temperatures in July. A

further heat wave in the first two weeks of August accelerated ripening. The entire vegetative-production cycle was accompanied by intense and careful work in the vineyard and thus ended regularly. The quantity of grapes produced is slightly higher than in 2020 which - it must be remembered - was below the average. The quality is fully in line with the company objectives, oriented towards quality productions. *\*The precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting from the 2003 harvest.*

**HARVESTING:** the international varieties were harvested in August, starting from the first ten days of the month; the native varieties - including the Lucido (Catarratto) which is prevalent in the blend - were harvested from the end of August onwards and the harvest ended around mid-September.

**VINIFICATION:** Fermentation: in stainless steel, at a temperature of 14-16°C (57-61° F). Ageing in tanks for two months and then at least two months in bottle before release.

**ANALYTICAL DATA:** alcohol 12.52 % vol. - total acidity 5.90 g/l - pH 3.28.

**TASTING NOTES (14/12/2021):** Anthilia 2021 has a yellow straw color. The nose offers a fresh and fragrant bouquet with notes of white pulp fruit (peach) combined with hints of wildflowers. In the mouth we find the evident fruity note, refreshed by a pleasant sapidity. The finish has a good persistence.

**LONGEVITY:** enjoy it over the next 3 years.

**FOOD & WINE:** perfect when paired with lightly smoked fish, crustaceans, anchovies and first courses, also baked. Excellent with tuna or Caesar salad and spring rolls. Serve in glasses of medium size and height; it can be uncorked at time of serving, excellent at 9–11°C (48- 51°F)

**FRESH AND ORIGINAL COLLECTION:** Pleasant wines with Sicilian soul. **WHEN YOU DESIRE TO:** Brighten your day in a pleasant and original way. Spoil yourself with a daily dose of luxury. Share a discovery with friends.

**DIALOGUE WITH ART:** the label depicts the face of a woman, mysterious and fleeting like the Elymian civilization. Anthilia is the name given to the city of Entella on the top of the Rocca in Roman times. Today, Anthilia is the name of a wine that is identified with the ancient territory where it has its roots. It is the first wine to have been conceived at Donnafugata and still remains to this day in the hearts of many admirers.

**FIRST VINTAGE:** 1983